

Roast Pork with Apples and Rhubarb

Preheat oven to 375°.

Score the fatty side of a pork loin roast, just to penetrate the fat layer. Generously season with salt, pepper, and herbs de Provence. On the stovetop, brown all sides of the roast, 3-5 minutes per side.

Core and slice golden delicious apples (3) and stalks of rhubarb (2), and place under the roast. Put the whole thing in the oven, and cook uncovered for 45 – 60 minutes, or until the internal temperature reaches 165°.

Remove the roast and let rest 10-15 minutes. Meanwhile, saute the apple mixture, adding a little butter and agave or maple syrup if desired. Slice the pork into $\frac{1}{4}$ " slices and serve the apple mixture on the side.